

BID/PROPOSAL COMPARISON SHEET

SFA:

DATE:

Meal counts, revenue and expense figures are taken directly from the Response and Projected Operating Statement (first pages of the bid/proposal).

FSMC Name

B

L

B

L

B

L

Days Meals Served

Projected Number of Student Meals:

Free

Reduced

Paid

Total

REVENUE

Sales

Reimbursement

Total (A+B)

\$

\$

\$

(A)

(B)

(C)

\$

\$

\$

(A)

(B)

(C)

EXPENSES

Net Food Cost

Labor

Paper/Cleaning

Equipment & Repair

\$

\$

\$

\$

(D)

(E)

(F)

(G)

\$

\$

\$

\$

(D)

(E)

(F)

(G)

OTHER

\$

(H)

\$

(H)

MANAGEMENT FEE

\$

(I)

\$

(I)

TOTAL EXPENSES (D+E+F+G+H+I)

\$

(J)

\$

(J)

Profit/Loss (Subsidy) (C minus J)

Is this a guarantee?

Are labor cuts anticipated?

Are student prices increased?

Are adult prices increased?

Is resident food service director provided?

What menu planning option will be used?
(1, 2, 3, 4)*

Yes

No

Yes

No

Yes

No

Yes

No

Yes

No

B

L

B

L

B

L

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B=Breakfast

L=Lunch